



## IN-ROOM DINING MENU

Available from 7:00 a.m to 9:00 p.m.

## BREAKFAST

Served from 7:00 a.m. to 11:00 a.m.

### COFFEE & TEA

- Five Mountains Tea \$6  
Equator Drip Coffee small pot (24 oz.) \$18 large pot (35 oz.) \$24  
Equator Espresso \$7  
Cappuccino, Latte or Mocha \$10

### FRUIT & JUICE

- Freshly Squeezed Orange or Grapefruit Juice \$10  
Sliced Grapefruit \$10  
Bowl of Mixed Berries \$18

### PASTRIES

- Seasonal Scone or Muffin \$7  
House-made Croissant \$7  
Model Bakery English Muffin *House-made preserves, butter* \$7  
House-made Bagel with Cream Cheese \$8

### GRAINS & OATS

- Meadowood Granola *Berries, yogurt* \$20  
Organic Steel Cut Oats *Berry compote, lavender almonds* \$17  
Organic Açai *Meadowood granola, chia seeds, toasted coconut, tropical fruit* \$21

### MAINS

- Estate Olive Oil Pancakes *Spiced pear, vanilla Chantilly, cinnamon-maple syrup* \$23  
Smoked Salmon *House-made bagel, capers, tomato, shaved red onion* \$26  
Two Eggs As You Wish *Bacon or sausage, breakfast potatoes, toast* \$22  
Fall Omelet *Wild mushrooms, melted leeks, Italian sausage, roasted bell peppers, Gruyère cheese* \$25  
Classic Eggs Benedict *Model Bakery English Muffin, poached eggs, hollandaise, choice of Canadian bacon, smoked salmon, or avocado* \$28  
Corned Beef Hash *Caramelized onions, potatoes, cherry tomato, chipotle barbecue, eggs* \$28

### FOR THE KIDS \$14

- Fresh Berries and Yogurt  
Pancake and One Egg *Bacon or sausage*  
One Egg *Bacon or sausage, breakfast potato*  
Cheese Omelet *Choice of fruit or breakfast potato*

## WINES BY THE BOTTLE

### RED

- BI35 Blackbird Vineyards, "Arise," Cabernet Sauvignon, Merlot, Cabernet Franc, Syrah, Petit Verdot 2019 375 ml \$45  
F082 Brovia, "Brea," Barolo 2018 \$280  
FIII Bodegas Weinert, "Estate," Malbec, Mendoza, Argentina 2010 \$60  
D05I Chappellet, Cabernet Sauvignon, Pritchard Hill 2019 \$515  
C064 Cruse Wine Co., "Rancho Chimiles," Valdiguié, Napa Valley 2019 \$75  
CI12 Domaine Henri Gouges, Nuits-St.-Georges 2019 \$190  
CIII Domaine Patrice Rion, "Clos Saint-Marc," Premier Cru Nuits-Saint-Georges 2017 \$240  
C032 Ernest Vineyards, Pinot Noir, Sonoma Coast 2021 \$80  
CI26 El Molino, Pinot Noir, Rutherford 2019 \$135  
B082 Fisher, "Unity," Cabernet Sauvignon, Napa & Sonoma County 2020 \$105  
E055 Harlan Estate, Cabernet Sauvignon, Napa Valley 2009 \$3000  
E054 Harlan Estate, Cabernet Sauvignon, Napa Valley 2012 \$2900  
FI0I Martoccia di Brunelli Luca, Brunello di Montalcino 2016 \$170  
B075 Melka, "CJ," Cabernet Sauvignon, Napa Valley 2018 \$195  
BI15 Pahlmeyer, Merlot, Napa Valley 2019 \$235  
E074 Quintessa, Cabernet Sauvignon, Rutherford 2016 \$300  
F072 Raúl Pérez, "Ultreia Saint Jacques," Mencia, Bierzo 2019 \$80  
EI05 Realm, "Farella Vineyard," Cabernet Sauvignon, Coombsville 2019 \$625  
C014 Reeve, "Kiser Suitcase Block" Pinot Noir, Mendocino 2019 \$290  
C075 Robert Biale, "Stagecoach Vineyard," Zinfandel, Atlas Peak 2019 \$135  
B084 Rudd, "Crossroads," Cabernet Sauvignon, Oakville 2020 \$155  
C062 Sei Querce, "Ellis Ranch," Malbec, Alexander Valley, Sonoma County 2019 \$90  
BI33 Shafer, "One Point Five," Cabernet Sauvignon, Stags Leap District 2019 375 ml \$150  
EI0I Shibumi Knoll, "Shibumi Knoll Vineyard," Cabernet Sauvignon, Napa Valley 2019 \$265  
F09I Sottimano, "Basarin," Barbaresco 2018 \$160  
D09I Sylvie, Cabernet Sauvignon, Oakville 2016 \$420  
C066 Tablas Creek, "Esprit de Tablas," Mourvèdre, Grenache, Syrah, Paso Robles 2019 \$150

## WINES BY THE BOTTLE

### CHAMPAGNE AND SPARKLING

- H071 Domaine Carneros, "Le Rêve," Blanc de Blancs, Carneros 2016 \$165  
E015 Dom Pérignon, Brut Champagne 2013 \$630  
E025 Krug, "Vintage Brut," Champagne 2008 \$800  
E031 Louis Roederer, "Cristal," Brut Champagne 2015 \$750  
H025 Philipponnat, "Royale Réserve," Brut Champagne \$150  
A124 Ruinart, Brut Rosé, Champagne 375 ml \$80  
H073 Schramsberg, "Blanc de Blancs," North Coast 2020 \$80  
H024 Vilmart & Cie, "Grand Cellier," Brut Premier Cru Champagne \$165

### WHITE & ROSÉ

- A082 Arietta, "On the White Keys," Sauvignon Blanc, Sonoma Mountain, Carneros 2021 \$120  
A011 Brick & Mortar, "Cougar Rock Vineyard," Chardonnay, Napa Valley 2019 \$75  
B014 Domaine Albert Joly, "Vieilles Vignes," Puligny-Montrachet 2019 \$150  
B013 Domaine Bouard-Bonnefoy, "Les Macherelles," Premier Cru Chassagne-Montrachet 2020 \$225  
A035 Frank Family, Chardonnay, Carneros 2022 \$70  
A127 Frogs Leap, Sauvignon Blanc 2023 375 ml \$40  
A103 Handley, Pinot Gris, Anderson Valley 2019 \$60  
B024 Joannès Violot-Guillemard, "Les Meix Chavaux," Meursault 2019 \$165  
A085 La Pelle, Sauvignon Blanc, Napa Valley 2022 \$110  
A074 Lioco, "Lolonis Vineyard," Sauvignon Blanc, Redwood Valley 2022 \$90  
A075 Massican, Sauvignon Blanc, Napa Valley 2023 \$75  
G024 Museion, Rosé of Pinot Noir, Napa Valley 2022 \$90  
A043 Peay, Chardonnay, Sonoma Coast 2021 \$145  
A025 Peter Michael, "Ma Belle-Fille," Chardonnay, Knights Valley 2020 \$270  
A055 Wayfarer, Chardonnay, Fort Ross-Seaview 2018 \$165

*Please note that a \$7.00 delivery fee, 20% service charge for employees, and local sales tax are added to all orders.*

## LUNCH AND DINNER

*Served from 11:30 a.m. to 9:00 p.m.*

### BEGINNINGS

*Add: Chicken \$16, Salmon \$24*

- Meadowood Farm Fall Greens *Fuyu persimmon, pomegranate seeds, pecans, maple-apple cider dressing* \$22  
Trio of Beets *Cara Cara orange, ginger-orange reduction, pistachio beetsoil, Laura Chenel goat cheese* \$23  
Cobb Salad *Lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing* \$26  
Avocado Cucumber Salad *White miso, nori chips* \$22  
Queso Fundido *Fire roasted poblano peppers, wild mushrooms, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips and crostini* \$23 *Add: Chorizo \$8*  
Meadowood Chicken Soup *Radish, lime, chili threads, fregola pasta, avocado* \$24  
Artisanal Cheese & Charcuterie Selection *Cashew crackers, accompaniments* \$37

### MAINS

- Chipotle Pulled Pork Sandwich *12-hour roasted pulled pork, coriander aioli, red cabbage, Meadowood ranch, house-made focaccia, tempura onion rings* \$28  
Forum Burger *Akaushi beef, onion-bacon jam, cheddar, secret sauce, house-made ricotta brioche bun* \$28  
Al Pastor Vegetable Tacos *King trumpet mushroom, charred pineapple, red salsa, pickled onions, freshly-made tortilla* \$24  
Pappardelle Pasta *House-made infused beet pappardelle, wild mushrooms, Brussels sprouts, Calabrian chili, parmesan, crispy beets* \$26 *Add: Braised Short Rib \$16*  
Pan-Seared Mediterranean Branzino *Cauliflower mousseline, romanesco, mushroom hash, hazelnut, caper parsley vinaigrette* \$46 *(Available 5:00pm - 9:00pm)*  
Petaluma Chicken Breast *Meadowood fresh corn polenta, Farm roasted vegetables, caramelized pearl onions, pipián* \$46 *(Available 5:00pm - 9:00pm)*  
Black Angus Beef Tenderloin *Sautéed spinach, roasted garlic fingerling potatoes, Garden carrots, herbs, poblano chimichurri* \$56 *(Available 5:00pm - 9:00pm)*  
Winter Truffle Risotto *Roasted Meadowood baby vegetables* \$33  
*Add: Red wine-braised beef short rib \$18 (Available 5:00pm - 9:00pm)*

### FOR THE KIDS \$14

*Includes your choice of fries or fruit*

- Mac & Cheese  
Chicken Strips  
Burger  
Pasta *Choice of butter or tomato sauce*

## INDULGENCES

*Served from 11:30 a.m. to 9:00 p.m.*

- Estate Olive Oil Cake *Poached quince, candied citrus, grapefruit anglaise* \$15  
Warm Chocolate Tart *Pecan toffee, coffee ice cream* \$15  
Pumpkin Basque Cheesecake (GF) *Salted pumpkin seed brittle* \$15  
Apple Mille-Feuille (V, GF) *Cinnamon-cashew ice cream, pomegranate seeds* \$15

## LATE NIGHT

*Available from 9:00 p.m. to 7:00 a.m.*

- Cheese & Charcuterie Selection \$37  
Fall Vegetable Wrap *Tomatoes, broccolini, spinach, seasonal vegetables* \$22  
Chicken Hummus Wrap *Spinach tortilla, grilled chicken, hummus, Swiss cheese, side salad* \$28  
Meadowood Chicken Soup *Radish, lime, chili threads, fregola pasta* \$24  
Milk & Cookie Trio *Classic chocolate chip, snickerdoodle, triple chocolate* \$16

## WINES BY THE GLASS

- Domaine Carneros, "Ultra Brut," Carneros 2019 \$22  
Jacquesson, "Cuvée No. 747," Extra Brut Champagne \$35  
Poe, Rosé of Pinot Meunier, Van der Kamp Vineyard, Sonoma Mountain \$26  
Weinhaus Peter Lauer, "Barrel X," Riesling, Mosel, Germany 2022 \$20  
Buehler Vineyards, Chardonnay, Russian River 2020 \$20  
Brick and Mortar, Cougar Rock Vineyard, Chardonnay, Atlas Peak 2019 \$25  
Museion, Rosé of Pinot Noir, Napa Valley 2022 \$15  
Fluent, Rosé of Cabernet Sauvignon, California 2022 \$18  
Robert Biale Vineyards, "Black Chicken," Zinfandel, Napa Valley 2021 \$22  
J. Moss, Cabernet Sauvignon, Napa Valley 2018 \$25  
The Mascot, Cabernet Sauvignon, Napa Valley 2019 \$50  
Alain Graillot, Crozes-Hermitage, Rhone 2020 \$33

## BEVERAGES

### BOTTLED CRAFT BEER

- Pliny the Elder IPA, Russian River Brewery, Santa Rosa, CA 8% ABV 500ml \$20  
Hanabi Lager Company, *Lager*, Napa, CA 4.2% ABV 500ml \$20

### BARREL-AGED COCKTAILS \$38 (each cocktail serves two)

- Boulevardier *Sazerac Rye, alchermes, Dolin rouge*  
Vesper *Loch & Union American Gin, DamWelle Vodka, Lillet blanc*  
Spiced Old Fashioned *Brown Butter Pecan Fat Washed Buffalo Trace, spiced orange oleo, bitters*

### COLD PRESSED JUICES \$14

- Berry Bae *Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic*  
G3 Live *Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina*  
Golden Boy *Pineapple, apple, lemon, ginger, golden berry*  
Mermaid Lemonade *Blue spirulina, lemon, aloe, peach blossom, coconut nectar, vegan probiotic*

### NON-ALCOHOLIC

- Diet Coke, Iced Tea, Lemonade, Arnold Palmer \$6  
Fever-Tree: Cola, Ginger Ale, Sparkling Grapefruit or Lemon \$6  
Raspberry Cooler *House-made raspberry syrup, lime, mint, seltzer* \$12  
POM Spritz *House-made grenadine, rose water, orange blossom, sparkling lemonade* \$12

### WATER

- Acqua Panna SMALL \$7 LARGE \$10  
San Pellegrino SMALL \$7 LARGE \$10

*The wine glasses provided in your room are "universal" and designed to complement all types of wine, from Champagne to Cabernet Sauvignon.*

*This is our wine team's glass of choice; still, should you wish to request a flute or other type of glass, please contact In-Room Dining.*